Classic Fare Catering

fresh and delicious every day
Breakfast Collections

*All prices are per person and available for 12 guests or more*

### basic beginnings  $7.29

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Danish</td>
<td>200-430 cal</td>
</tr>
<tr>
<td>Gourmet Coffee, Decaf, Hot Tea and Ice Water</td>
<td>0 cal/8 oz. serving</td>
</tr>
</tbody>
</table>

*Includes appropriate condiments*

### quick start  $10.99

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins</td>
<td>190-520 cal</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>200-430 cal</td>
</tr>
<tr>
<td>Scones</td>
<td>230-490 cal</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit</td>
<td>35 cal/2.5 oz. serving</td>
</tr>
<tr>
<td>Assorted Juice</td>
<td>110-170 cal</td>
</tr>
<tr>
<td>Gourmet Coffee, Decaf, Hot Tea and Ice Water</td>
<td>0 cal/8 oz. serving</td>
</tr>
</tbody>
</table>

*Includes appropriate condiments*

### healthy choice breakfast  $8.29

Whether in combination with one of our other Breakfast Collections or alone, a healthy way to start your day.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Cereal Cups</td>
<td>140-260 cal</td>
</tr>
<tr>
<td>2% Milk</td>
<td>140 cal/8 oz. serving</td>
</tr>
<tr>
<td>Bananas</td>
<td>110 cal</td>
</tr>
<tr>
<td>Assorted Individual Yogurt Cups</td>
<td>50-150 cal</td>
</tr>
<tr>
<td>Gourmet Coffee, Decaf, Hot Tea and Ice Water</td>
<td>0 cal/8 oz. serving</td>
</tr>
</tbody>
</table>

*Includes appropriate condiments*

### à la carte breakfast

**Assorted Bagels with Butter, Cream Cheese and Preserves**

$19.99 per dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bagels</td>
<td>170-360 cal</td>
</tr>
</tbody>
</table>

*Includes appropriate condiments*

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bagels</td>
<td>170-360 cal</td>
</tr>
<tr>
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</tr>
<tr>
<td>Scones</td>
<td>230-490 cal</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit</td>
<td>35 cal/2.5 oz. serving</td>
</tr>
<tr>
<td>Assorted Juice</td>
<td>110-170 cal</td>
</tr>
<tr>
<td>Gourmet Coffee, Decaf, Hot Tea and Ice Water</td>
<td>0 cal/8 oz. serving</td>
</tr>
</tbody>
</table>

*Includes appropriate condiments*

**Assortment of Miniature Muffins, Danish and Scones**

$14.99 per dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miniature Muffins</td>
<td>80-120 cal</td>
</tr>
<tr>
<td>Miniature Danish</td>
<td>140-170 cal</td>
</tr>
<tr>
<td>Miniature Scones</td>
<td>120-240 cal</td>
</tr>
</tbody>
</table>

*Includes appropriate condiments*

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Seasonal Sliced Fruit</td>
<td>35 cal/2.5 oz. serving</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>190 cal</td>
</tr>
</tbody>
</table>

$3.99 per person

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
HOT BREAKFAST

All prices are per person and available for 12 guests or more

**ultimate breakfast** $14.99

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Breakfast Potatoes, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf, Hot Tea and Ice Water

- Muffins 190-520 cal each
- Bagels 170-360 cal each
- Croissants 180 cal each
- Scrambled Eggs 180 cal/4 oz. serving
- Cheddar Vegetable Strata 190 cal/4.75 oz. serving
- Diced Breakfast Potatoes 130 cal/3 oz. serving
- Bacon 40 cal each
- Sausage Links 130 cal each
- Pancakes 50 cal each
- Syrup 110 cal/1 oz. serving
- Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
- Assorted Juice 110-170 cal each
- Gourmet Coffee, Decaf, Hot Tea and Ice Water 0 cal/8 oz. serving

*Includes appropriate condiments*

**American breakfast** $11.99

Assorted Danish, Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Sausage Links, Gourmet Coffee, Decaf, Hot Tea and Ice Water

- Danish 200-430 cal each
- Scrambled Eggs 180 cal/4 oz. serving
- Diced Breakfast Potatoes 130 cal/3 oz. serving
- Bacon 40 cal each
- Sausage Links 130 cal each
- Gourmet Coffee, Decaf, Hot Tea and Ice Water 0 cal/8 oz. serving

*Includes appropriate condiments*

**Sunrise sandwich buffet** $10.99

Select two (2) Breakfast Sandwiches accompanied by Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Assorted Pastries, Gourmet Coffee, Decaf, Hot Tea and Ice Water

- Egg & Cheese English Muffin 270 cal each
- Sausage, Egg & Cheese on Biscuit 520 cal each
- Bacon, Egg & Cheese on Bagel 370 cal each
- Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
- Diced Breakfast Potatoes 130 cal/3 oz. serving
- Muffins 190-520 cal each
- Danish 200-430 cal each
- Gourmet Coffee, Decaf, Hot Tea and Ice Water 0 cal/8 oz. serving

*Includes appropriate condiments*

*Egg Whites available on request – nominal fee may apply*
Breakfast Enhancements

All prices are per person and available for 12 guests or more

**yogurt parfaits** $6.99
Choice of two yogurt parfait flavors
Roasted Banana Yogurt Parfait 440 cal each
Apple Pie Yogurt Parfait 410 cal each
Honey Ginger Pear Parfait 440 cal each
Strawberry Yogurt Parfait 370 cal each

**strata** $4.49
Choose from the following "Egg-licious" Strata selections!
- Strata with Feta & Spinach 140 cal/5 oz. serving
- Vegetable Cheese Strata 190 cal/4.75 oz. serving
- Bacon, Onion and Swiss Strata 470 cal/7 oz. serving

**quiche-a-dilla** $4.49
Breakfast Quiche-a-dillas are a new twist on a breakfast classic. Choose from the following selections!
- Loraine Quiche Cup 370 cal each
- Parmesan and Roasted Vegetable Quiche Cup 320 cal each
- Spinach, Tomato and Mushroom Quiche Cup 330 cal each

*Egg Whites available on request – nominal fee may apply*

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Additional nutrition information is available upon request.

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**classic collections**

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**deli express** $10.99

Create your own Deli Sandwich creation accompanied by your choice of one (1) Side Salad, Cookies, Ice Water and Lemonade

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deli Platter</td>
<td></td>
</tr>
<tr>
<td>Sliced Oven Roasted Turkey</td>
<td>60 cal/1 oz.</td>
</tr>
<tr>
<td>Sliced Roast Beef</td>
<td>30 cal/1 oz.</td>
</tr>
<tr>
<td>Deli Ham</td>
<td>40 cal/1 oz.</td>
</tr>
<tr>
<td>Tuna</td>
<td>80 cal/1 oz.</td>
</tr>
<tr>
<td>Cheese Tray</td>
<td>60 cal/1 oz.</td>
</tr>
<tr>
<td>Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)</td>
<td>30 cal/2 oz. serving</td>
</tr>
<tr>
<td>Assorted Baked Breads &amp; Rolls</td>
<td>110-160 cal each</td>
</tr>
<tr>
<td>Side Salads</td>
<td>25-240 cal each</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>170-200 cal each</td>
</tr>
</tbody>
</table>

*Includes appropriate condiments*

**classic selections** $14.99

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Lemonade and Iced Water

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Selection Sandwiches</td>
<td>350-750 cal each</td>
</tr>
<tr>
<td>Side Salads</td>
<td>25-240 cal each</td>
</tr>
<tr>
<td>Pickles</td>
<td>0 cal each</td>
</tr>
<tr>
<td>Individual Bags of Chips</td>
<td>150-160 cal each</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>170-200 cal each</td>
</tr>
<tr>
<td>Lemonade</td>
<td>90 cal/8 oz. serving</td>
</tr>
<tr>
<td>Iced Water</td>
<td>0 cal/8 oz. serving</td>
</tr>
</tbody>
</table>

*Includes appropriate condiments*

- Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread (750 cal each)
- Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread (420 cal each)
- Roast Beef with Chive Cream Cheese Spread on Ciabatta (450 cal each)
- Honey Mustard Ham and Swiss Ciabatta (480 cal each)
- Mozzarella, Red Pepper, Balsamic and Kale Ciabatta (530 cal each)

**classic box lunch** $8.99

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese - served with Potato Chips, Whole Fruit, and a Cookie

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey and Swiss</td>
<td>490 cal each</td>
</tr>
<tr>
<td>Ham and Swiss</td>
<td>430 cal each</td>
</tr>
<tr>
<td>Garden Vegetable and Cheese</td>
<td>570 cal each</td>
</tr>
<tr>
<td>Individual Bag of Chips</td>
<td>150-160 cal each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>80-110 cal each</td>
</tr>
<tr>
<td>Cookie</td>
<td>170-200 cal each</td>
</tr>
</tbody>
</table>

*Add Canned Soda or Bottled Water $1.89 each*

**premium box lunch**

Vegetable and Boursin Sandwich with Lemon Couscous $10.99

- Garden Vegetable and Boursin Sandwich 570 cal each
- Lemon Caper Couscous 110 cal/3 oz. serving
- Roasted Vegetables 120 cal/3.25 oz. serving
- Bakery-fresh Brownie 250 cal/2.25 oz. serving

- Asian Chicken Wrap with Peanut-Lime Noodles $12.49
- Teriyaki Chicken Wrap 690 cal each
- Chilled Peanut-Lime Noodles 210 cal/3 oz. serving
- Fresh Pineapple 30 cal/2 oz. serving
- Raspberry Almond Bar 370 cal/3.25 oz. serving
- Fortune Cookie 25 cal each

*Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert*

*Add Canned Soda or Bottled Water $1.89 each*
the executive luncheon  $17.29

Your choice of three (3) Sandwiches and two (2) Side Salads
accompanied by Potato Chips, Pickles, Cookies, Lemonade and
Iced Water

Executive Luncheon Sandwiches  380-760 cal each
Side Salads  25-240 cal each
Pickles  0 cal each
Individual Bags of Chips  150-160 cal each
Assorted Cookies  170-200 cal each
Lemonade  90 cal/8 oz. serving
Iced Water  0 cal/8 oz. serving

Includes appropriate condiments

Ham and Brie, with Fresh Pear, Spinach and Caramelized
Onions on Wheatberry Bread (700 cal each)
Sliced Portobello Mushrooms with Arugula and Olive
Pesto Spread on a French Baguette (560 cal each)
Chicken Teriyaki Ciabatta with Pineapple Salsa
(510 cal each)
Italian Sub with Fresh Lettuce, Tomato, Onion and
Herbal Honey Dijon Sauce (560 cal each)
Tuna Salad Ciabatta with Fresh Romaine and Sliced
Tomato (540 cal each)
Turkey Cobb Lavash with Bacon, Bleu Cheese crumbles
and Avocado Mayo (670 cal each)
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato
(380 cal each)

salad selections
(Included with Deli Express, Classic Selections, and Executive
Luncheon Sandwich Buffets)

- Greek Penne Salad tossed with Tomatoes, Cucumbers,
  Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese
  and Black Olives (90 cal/3 oz. serving)
- Cilantro Peanut Noodle Salad in a Pesto Cilantro
  Sauce combined with Radishes, Scallions and Chopped
  Peanuts (210 cal/3 oz. serving)
- Toasted Cranberry Apple Couscous with Apricots,
  Granny Smith Apples, Almonds, Red Onions, Fresh
  Spinach and Scallions (180 cal/3 oz. serving)
- Tabbouleh with Ground Bulgur, Tomatoes, Parsley,
  and Scallions combined in an Olive Oil Mix
  (110 cal/3.25 oz. serving)
- Roasted Corn and Black Bean Salsa with Spanish
  Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh
  Garlic (120 cal/4 oz. serving)
- Chickpea Salad with Fresh Cucumbers, Red Onions,
  Green and Red Peppers, Celery and Garlic with a Hot
  Pepper Sauce and Lemon Seasoning
  (130 cal/3.5 oz. serving)
- Red Skinned Potato Salad with Egg, Celery and
  Spanish Onion in a Seasoned Mayonnaise Dressing
  (240 cal/4 oz. serving)
- Traditional Garden Salad (50 cal/3.5 oz. serving)
- Spinach Salad with Bacon, Egg, Mushroom and Tomato
  (60 cal/2.15 oz. serving)
- Herbed Quinoa Side Salad (110 cal/3.5 oz. serving)

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may increase your risk of foodborne illness, especially if you have certain medical conditions.
## LUNCH BUFFETS

**Served with Ice Water and Lemonade**

*(18 Person Minimum)*

**Add $2 per person for Dinner**

### traditional american $16.99
- Baby Spinach Salad 60 cal/2.15 oz. serving
- Bakery Fresh Rolls 90 cal each
- Roasted New Potatoes 110 cal/2.75 oz. serving
- Fresh Herbed Vegetables 100 cal/3.5 oz. serving
- Grilled Lemon Rosemary Chicken 130 cal/3 oz. serving
- Peach Cobbler 120 cal/3.75 oz. serving
- Lemonade 90 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

*Includes appropriate condiments*

### bbq picnic $13.99
- Home-style Potato Salad 240 cal/4 oz. serving
- Fresh Country Coleslaw 170 cal/3.5 oz. serving
- House-made Kettle Chips 240 cal/1.25 oz. each
- Grilled Hamburgers with Buns 330 cal each
- Hot Dogs with Buns 310 cal each
- Garnish Tray (Lettuce, Pickles, Tomatoes) 10 cal each
- Sliced Cheese Tray 60 cal/1 oz. serving
- Assorted Cookies 170-200 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Lemonade 90 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

*Includes appropriate condiments*

*Add Veggie Burgers for $2 per person (320 cal each)*

### lazy summer bbq $17.99
- Old-fashioned Coleslaw 160 cal/3 oz. serving
- Cornbread Fiesta Muffins 120 cal each
- Macaroni and Cheese 240 cal/4 oz. serving
- Barbecued Baked Beans 170 cal/4.75 oz. serving
- Lazy Country Chicken 430 cal/6 oz. serving
- Sliced Brisket 350 cal/5 oz. serving
- Assorted Cookies 170-200 cal each
- Lemon Cheesecake Bars 310 cal/2.75 oz. each
- Raspberry Coconut Bars 370 cal/3.25 oz. serving
- Lemonade 90 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

*Includes appropriate condiments*

### tasty tex mex $16.99
Create your own Beef or Chicken Fajitas with our Tex Mex sides!

- Chips and Salsa 150 cal/2 oz. serving
- Mexican Rice 130 cal/3 oz. serving
- Refried Beans 140 cal/3.75 oz. serving
- Shredded Cheddar 590 cal/5 oz. serving
- Fire Roasted Salsa 10 cal/1 oz. serving
- Salsa Verde 10 cal/1 oz. serving
- Cinnamon Crisps 10 cal/1 oz. serving
- Pico De Gallo 20 cal each
- Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream 580 cal/5 oz. serving

### Vegetarian   |   Vegan
LUNCH BUFFETS

Served with Ice Water and Lemonade
(18 Person Minimum)
Add $2 per person for Dinner

medi eats buffet $16.99
- Israeli Couscous 120 cal/3.5 oz. serving
- Roasted Eggplant 100 cal/3 oz. serving
- Sauteed Spinach 60 cal/3.25 oz. serving
- White Pita Flatbread 250 cal each
- Whole Wheat Pita Flatbread 250 cal each
- Chicken Souvlaki Skewers 210 cal each
- Falafel 60 cal each
- Tzatziki 50 cal/1 oz. serving
- Assorted Cookies 170-200 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Lemonade 90 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving
Includes appropriate condiments

basic italian buffet $15.99
- Italian House Salad 50 cal/3.5 oz. serving
- Garlic Breadsticks 110 cal each
- Baked Pasta 440 cal/12.75 oz. serving
- Home-style Lasagna with Parmesan Cheese 320 cal/7.25 oz. serving
- Assorted Cookies 170-200 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Lemonade 90 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving
Includes appropriate condiments

taste of spain $16.99
- Mesclun Salad 10 cal/3 oz. serving
- Shallot Sherry Vinaigrette 80 cal/1 oz. serving
- Rosemary Sea Salt Flatbread 220 cal/2.25 oz. serving
- Spanish Rice 110 cal/3.5 oz. serving
- Steamed Asparagus 20 cal/3 oz. serving
- Paprika Chicken 200 cal/5 oz. serving
- Braised Pork 250 cal/3 oz. serving
- Assorted Cookies 170-200 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Lemonade 90 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving
Includes appropriate condiments

baked potato bar $15.49
Create your own Baked Potatoes served with a Garden Salad and choice of Apple Cobbler or Apple Pie for dessert
- Traditional Garden Salad 50 cal/3.5 oz. serving
- Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream 660 cal/12 oz. serving
- Apple Cobbler 350 cal/4.75 oz. serving
- Apple Pie 410 cal/5.5 oz. serving
- Lemonade 90 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving
Includes appropriate condiments
Build Your Own Buffet: Select one starter, one entrée, two sides, and one dessert

**buffet starters**
- Traditional Garden Salad with Balsamic Vinaigrette (50 cal/3.5 oz. serving)
- Classic Caesar Salad (160 cal/2.66 oz. serving)
- Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette (60 cal/2.15 oz. serving)
- Greek Salad with Crumbled Feta (120 cal/3.25 oz. serving)
- Antipasto Platter with Crostini (250 cal/5 oz. serving)
- Seasonal Fresh Fruit Salad (35 cal/2.25 oz. serving)

Add an extra buffet starter? $3.49

**buffet entrees**
- Grilled Chicken Breast with Cider Marinade (120 cal/3 oz. serving) $17.99
- Fried Chicken with Buttermilk Hot Sauce (540 cal/9 oz. serving) $16.99
- Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes (280 cal/4.5 oz. serving) $18.99
- Cajun Roasted Pork Loin (240 cal/5 oz. serving) $17.99
- Grilled Salmon with Sun-dried Tomato Pesto Sauce (240 cal/6.75 oz. serving) $19.99
- Soy and Orange Marinated Steak with Cilantro and Cumin (160 cal/3 oz. serving) $19.99
- Eggplant Lasagna (250 cal/7.25 oz. serving) $16.99

Add an extra buffet side? $3.49

**buffet sides**
- Italian Seasoned Green Beans (40 cal/3.25 oz. serving)
- Goat Cheese and Roasted Garlic Mashed Potatoes (170 cal/4.25 oz. serving)
- Pan Roasted Vegetables (45 cal/3 oz. serving)
- Herb-Roasted Mushrooms (100 cal/2.25 oz. serving)
- Penne with Marinara Sauce (100 cal/3 oz. serving)
- Marinated Roasted Red Potatoes (120 cal/2.75 oz. serving)
- Brussel Sprouts with Almond Butter (70 cal/3 oz. serving)

Add an extra buffet finish? $3.49

**buffet finishes**
- Apple Pie (410 cal/5.5 oz. serving)
- Bread Pudding with Caramel Apple Sauce (360 cal/6.75 oz. serving)
- Cherry Cheesecake Tarts (180 cal/1.75 oz. serving)
- New-York Style Cheesecake (460 cal each)
- Mini Brownie and Cappuccino Mousse Parfaits (230 cal/3 oz. serving)
- Spiced Carrot Cake (370 cal/3 oz. serving)

Add an extra buffet finish? $3.49

Vegetarian  Vegan

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May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences, dietary needs, and budget. Please contact our Catering Office at (616) 331-3342 to arrange a personal consultation.

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RECEPTION STATIONS

**mediterranean**  $9.99
Add a package of our Mediterranean bites to your reception

- Marinated Olives  150 cal/2.75 oz. serving
- Hummus & Pita Chips  220 cal/4.5 oz. serving
- Greek Salad  120 cal/3.25 oz. serving
- Seasonal Roasted Vegetable Tray  -210 cal/4 oz. serving
- Tabbouleh Salad  110 cal/3.25 oz. serving

**dim sum**  $11.99
A little afternoon Dim Sum to spice up your afternoon meeting or evening reception

- Egg Rolls with a trio of Dipping Sauces  240 cal each
- Pot Stickers with a Sweet Soy Sauce  280 cal/4.25 oz. serving
- Sweet & Spicy Boneless Chicken Wings  590 cal/7.5 oz. serving
- Sweet Chile Sauce  100 cal/1 oz. serving
- Raspberry Coconut Bar  370 cal/3.25 oz. serving

**happy hour**  $13.99
Have a "pub" break with your favorite Happy Hour finger foods

- Chilled Spinach Dip with Pita Chips  230 cal/2.25 oz. serving
- Mini Cheesesteaks  170 cal each
- Buffalo Chicken Tenders served with Celery Sticks and Bleu Cheese Dip  680 cal/6.75 oz. serving
- Assorted Cookies and Dessert Bars  170-370 cal each

SNACKS

*All prices are per person and available for 12 guests or more*

**chocaholic**  $7.99
Become addicted with an assortment of Chocolate-themed treats

- Miniature Chocolate Bars  45 -70 cal each
- Chocolate Chip Cookies  170-200 cal each
- Chilled Chocolate Milk  200 cal/8 oz. serving
- Chocolate Dipped Pretzels  110 cal each
- Chocolate Dipped Strawberries  40 cal each

**the healthy alternative**  $7.49
Get healthy with our heart-happy break

- Apples  80 cal each
- Oranges  80 cal each
- Bananas  110 cal each
- Pears  100 cal each
- Individual Yogurt Cups  50-150 cal each
- Trail Mix  290 cal each
- Granola Bars  190 cal each

**snack attack**  $5.99
The perfect blend of sweet and salty to get you through your day!

- Individual Bags of Chips  150-160 cal each
- Honey Peanuts  160 cal/1 oz. serving
- Bakery-fresh Brownies  250 cal/2.25 oz. serving
- Trail Mix  290 cal each
- Assorted Cookies  170-200 cal each
ORDERING INFORMATION

Lead Time
Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras
If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.

CONTACT US TODAY

Allendale  Pew
616.331.3342  616.331.6624
catering@gvsu.edu  dcevents@gvsu.edu

www.gvsu.edu/catering
Prices effective until 08/01/2017

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

BEVERAGES

Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving) $19.99 per gallon
Includes appropriate condiments

Hot Chocolate (160 cal/8 oz. serving) $18.99 per gallon

Iced Tea (0 cal/8 oz. serving) $17.99 per gallon
Includes appropriate condiments

Lemonade (90 cal/8 oz. serving) $17.99 per gallon

Sparkling Punch (70-80 cal/8 oz. serving) $18.99 per gallon

Assorted Fruit Juices (120-130 cal/8 oz. serving) $17.99 per gallon

Iced Water (0 cal/8 oz. serving) $1.49 per gallon

Infused Water $8.99 per gallon
- Lemon Infused Water 0 cal/8 oz. serving
- Orange Infused Water 10 cal/8 oz. serving
- Apple Infused Water 20 cal/8 oz. serving
- Cucumber Infused Water 10 cal/8 oz. serving
- Grapefruit Infused Water 10 cal/8 oz. serving

Bottled Water (0 cal) $1.89 each

Assorted Sodas (Can) (0-150 cal each) $1.89 each

DESSERTS

Assorted Gourmet Cookies (170-200 cal each) $13.99 per dozen

Bakery-fresh Brownies (250 cal/2.25 oz. serving) $14.29 per dozen

Gourmet Dessert Bars (seasonal offerings) $15.99 per dozen (250-320 cal/2.5 oz. serving)
- Custom Artisan Cupcakes (380 cal each) $26.99 per dozen
- Chocolate Covered Strawberries (40 cal each) $19.99 per dozen

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